



## SUNDAY LUNCH

€45 per person

### STARTERS

Seafood chowder, treacle bread <sup>(1A, 4, 6, 8, 13)</sup>

Caesar salad, cos lettuce, parmesan, smoked bacon, soda bread croutons, hen's egg <sup>(4, 7, 13)</sup>

Chicken liver parfait, brioche, bitter orange chutney <sup>(1A, 4, 13)</sup>

Galway bay moules marinière, garlic cream, tomato ciabatta bread <sup>(1A, 4, 8, 13)</sup>

### MAINS

Irish lemon sole, lemon beurre blanc, courgette, baby turnip <sup>(4, 8, 9, 13)</sup>

Braised Irish beef short rib, gremolata, toasted hazelnuts <sup>(3B, 9, 13)</sup>

Roast honey & garlic 12oz pork tomahawk, apple purée, cucumber & chilli salad <sup>(13)</sup>

Butternut squash and chickpea tagine, herb tabbouleh and sourdough cracker <sup>(1A)</sup>

### DESSERTS

Colombian white chocolate cheesecake, raspberry, amber sugar, honeycomb crumble, Bourbon vanilla ice cream <sup>(1A, 4, 7, 13)</sup>

Japanese Namelaka, trio of Slavic pastry, pansy coral tuile <sup>(1A, 4, 13)</sup>

Selection of Irish gelato, Bourbon vanilla, Wexford strawberry, opera chocolate served with mix berries crisp <sup>(4, 13)</sup>

#### ALLERGENS

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats)

2 Peanuts

3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut)

4 Milk

5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp)

6 Mollusc

7 Eggs

8 Fish

9 Celery

10 Soya

11 Sesame Seeds

12 Mustard

13 Sulphur Dioxide and Sulphites

14 Lupin

